AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

- 1-6. (Canceled).
- 7. (Currently Amended) A microorganism in which activity of FAD-dependent D-lactate dehydrogenase (dld) inherent in the microorganism is inactivated or decreased, activity of pyruvate formate-lyase (pfl) <u>inherent in the microorganism</u> is inactivated or decreased, and/or activity of *Escherichia coli*-derived NADH-dependent D-lactate dehydrogenase (ldhA) <u>inherent in the microorganism</u> is enhanced.
 - 8-14. (Canceled).
- 15. (Currently Amended) A microorganism, wherein activity of pyruvate formate-lyase (pfl) inherent in the microorganism is inactivated or decreased, and activity of FAD-dependent D-lactate dehydrogenase (dld) inherent in the microorganism is inactivated or decreased, and

wherein a gene encoding *Escherichia coli*-derived NADH-dependent D-lactate dehydrogenase (ldhA) expresses the NADH-dependent D-lactate dehydrogenase (ldhA) on the genome of the microorganism by using a promoter of a gene which controls expression of a protein involved in a glycolytic pathway, a nucleic acid biosynthesis pathway or an amino acid biosynthesis pathway.

- 16. (Original) The microorganism according to claim 15, wherein the microorganism is *Escherichia coli*.
 - 17. (Canceled).

18. (Currently Amended) *Escherichia coli*, wherein activity of pyruvate formatelyase (pfl) inherent in the *Escherichia coli* is inactivated or decreased, and activity of FAD-dependent D-lactate dehydrogenase (dld) inherent in the *Escherichia coli* is inactivated or decreased, and

which expresses *Escherichia coli*-derived NADH-dependent D-lactate dehydrogenase (ldhA) on the genome of *Escherichia coli* by using a promoter of an *Escherichia coli*-derived gene which controls expression of a protein involved in a glycolytic pathway, a nucleic acid biosynthesis pathway or an amino acid biosynthesis pathway, instead of using a promoter of a gene encoding the *Escherichia coli*-derived NADH-dependent D-lactate dehydrogenase (ldhA).

19. (Original) *Escherichia coli* according to claim 18, wherein the promoter of the *Escherichia coli* gene, which controls expression of the protein involved in the glycolytic pathway, the nucleic acid biosynthesis pathway or the amino acid biosynthesis pathway, is a promoter of an *Escherichia coli*-derived glyceraldehyde-3-phophate dehydrogenase gene.

20-21. (Canceled).

22. (Currently Amended) An microorganism Escherichia coli having a TCA cycle, wherein activity of malate dehydrogenase (mdh) is inactivated or decreased, activity of pyruvate formate-lyase (pfl) is inactivated or decreased, and/or activity of FAD-dependent D-lactate dehydrogenase (dld) is inactivated or decreased.

wherein activity of aspartate ammonia-lyase (aspA) inherent in the microorganism is inactivated or decreased, and

wherein activity of *Escherichia coli*-derived NADH-dependent D-lactate dehydrogenase (ldhA) is enhanced.

23-40. (Canceled).

41. (New) The microorganism according to claim 7, wherein at least one of activity of malate dehydrogenase (mdh) inherent in the microorganism and activity of aspartate ammonia-lyase (aspA) inherent in the microorganism are inactivated or decreased.

- 42. (New) The microorganism according to claim 7, wherein the microorganism is a bacteria.
- 43. (New) The microorganism according to claim 41, wherein the microorganism is a bacteria.
- 44. (New) The microorganism according to claim 42, wherein the bacteria is *Escherichia coli*.
- 45. (New) The microorganism according to claim 43, wherein the bacteria is *Escherichia coli*.
- 46. (New) A method for producing D-lactic acid, which comprises culturing the microorganism according to claim 7 in a liquid medium, wherein D-lactic acid is produced, accumulated, and isolated from the liquid medium.
- 47. (New) A method for producing D-lactic acid, which comprises culturing the microorganism according to claim 41 in a liquid medium, wherein D-lactic acid is produced, accumulated, and isolated from the liquid medium.
- 48. (New) A method for producing D-lactic acid, which comprises culturing the microorganism according to claim 42 in a liquid medium, wherein D-lactic acid is produced, accumulated, and isolated from the liquid medium.
- 49. (New) A method for producing D-lactic acid, which comprises culturing the microorganism according to claim 43 in a liquid medium, wherein D-lactic acid is produced, accumulated, and isolated from the liquid medium.
- 50. (New) A method for producing D-lactic acid, which comprises culturing the microorganism according to claim 44 in a liquid medium, wherein D-lactic acid is produced, accumulated, and isolated from the liquid medium.
- 51. (New) A method for producing D-lactic acid, which comprises culturing the microorganism according to claim 45 in a liquid medium, wherein D-lactic acid is produced, accumulated, and isolated from the liquid medium.

- 52. (New) The method for producing D-lactic acid according to claim 46, wherein culture is carried out on a medium to which two or more kinds of amino acids are added.
- 53. (New) The method for producing D-lactic acid according to claim 47, wherein culture is carried out on a medium to which two or more kinds of amino acids are added.
- 54. (New) The method for producing D-lactic acid according to claim 48, wherein culture is carried out on a medium to which two or more kinds of amino acids are added.
- 55. (New) The method for producing D-lactic acid according to claim 49, wherein culture is carried out on a medium to which two or more kinds of amino acids are added.
- 56. (New) The method for producing D-lactic acid according to claim 50, wherein culture is carried out on a medium to which two or more kinds of amino acids are added.
- 57. (New) The method for producing D-lactic acid according to claim 51, wherein culture is carried out on a medium to which two or more kinds of amino acids are added.
- 58. (New) The method for producing lactic acid according to claim 46, wherein culture is carried out under aerobic conditions.
- 59. (New) The method for producing lactic acid according to claim 47, wherein culture is carried out under aerobic conditions.
- 60. (New) The method for producing lactic acid according to claim 48, wherein culture is carried out under aerobic conditions.
- 61. (New) The method for producing lactic acid according to claim 49, wherein culture is carried out under aerobic conditions.
- 62. (New) The method for producing lactic acid according to claim 50, wherein culture is carried out under aerobic conditions.
- 63. (New) The method for producing lactic acid according to claim 51, wherein culture is carried out under aerobic conditions.
 - 64. (New) The method for producing lactic acid according to claim 58, wherein the

aerobic conditions enable supply of oxygen which satisfies a requirement of an oxygen-transfer coefficient K_L a of not less than 1 h⁻¹ and not more than 400 h⁻¹ at normal pressure using water at a temperature of 30°C.

- 65. (New) The method for producing lactic acid according to claim 59, wherein the aerobic conditions enable supply of oxygen which satisfies a requirement of an oxygen-transfer coefficient K_La of not less than 1 h⁻¹ and not more than 400 h⁻¹ at normal pressure using water at a temperature of 30°C.
- 66. (New) The method for producing lactic acid according to claim 60, wherein the aerobic conditions enable supply of oxygen which satisfies a requirement of an oxygen-transfer coefficient K_La of not less than 1 h⁻¹ and not more than 400 h⁻¹ at normal pressure using water at a temperature of 30°C.
- 67. (New) The method for producing lactic acid according to claim 61, wherein the aerobic conditions enable supply of oxygen which satisfies a requirement of an oxygen-transfer coefficient K_{La} of not less than 1 h 1 and not more than 400 h 1 at normal pressure using water at a temperature of 30°C.
- 68. (New) The method for producing lactic acid according to claim 62, wherein the aerobic conditions enable supply of oxygen which satisfies a requirement of an oxygen-transfer coefficient K_{La} of not less than 1 h⁻¹ and not more than 400 'f⁴ at normal pressure using water at a temperature of 30°C.
- 69. (New) The method for producing lactic acid according to claim 63, wherein the aerobic conditions enable supply of oxygen which satisfies a requirement of an oxygen-transfer coefficient K_La of not less than 1 h⁻¹ and not more than 400 h⁻¹ at normal pressure using water at a temperature of 30°C.
- 70. (New) The method for producing lactic acid according to claim 46, wherein the culture pH is 6 to 8.
- 71. (New) The method for producing lactic acid according to claim 47, wherein the culture pH is 6 to 8.

- 72. (New) The method for producing lactic acid according to claim 48, wherein the culture pH is 6 to 8.
- 73. (New) The method for producing lactic acid according to claim 49, wherein the culture pH is 6 to 8.
- 74. (New) The method for producing lactic acid according to claim 50, wherein the culture pH is 6 to 8.
- 75. (New) The method for producing lactic acid according to claim 51, wherein the culture pH is 6 to 8.